

FOUNDATION UPON WHICH HERD IS BUILT



Good Sire Headed the Herd in Which This Animal Was Raised.

(By WILLIAM G. CHRISMAN.)

The selecting of the head of a herd is a question which deserves much more thought and consideration than the average farmer thinks when the subject first presents itself; and yet it is one of the most important questions with which the breeder has to deal. Why?

Because the sire is the foundation upon which the herd is built; just as no good structure can be erected without a firm foundation, neither can a good herd be established without a good sire at its head.

In selecting a head for your herd, the record must be closely examined, not only of this particular animal, but also the record of his sire and dam for generations. If he is an animal of good type, possessing the characteristics peculiar to his breed, and has well-established blood lines, you can feel pretty well assured that he will transmit these characteristics to his offspring.

Since the male represents exactly one-half of the foundation of the herd, it is much cheaper, from a business standpoint, to purchase and maintain one good animal that represents so much blood of the herd and has such a marked power or influence upon the characteristics of such a large number of animals.

In raising animals of any kind one

object should be to produce as many as possible of the same general well-fixed characteristics: uniformity of size, style, conformation, general qualities and color markings. The nearer a lot of animals conform to the same ideal the higher price they will command.

Just to give an example of a poor selection of a sire, I will cite a case I saw recently. It was a herd of swine numbering over two hundred. There were ten brood sows—no two alike in any respect, color not excepted, as well as some red and white spotted. Let us look at the sire. He was of the nondescript class—neither a bacon nor a lard hog, with long nose, long legs, rainbow back and large ears. What would you be willing to pay for such pigs? I can give you the sizes, as I saw several six-month-old pigs weighed by the butcher who had purchased them. They averaged 53 pounds! Just think of it! One weighed 61 pounds, and it was not from lack of feed, for they were well fed twice a day.

This shows the influence the sire has on the herd. Had this breeder kept a good sire, he would have raised an entirely different lot of pigs and some in which a profit could be anticipated over and above the expense of raising.

ESSENTIAL TO KEEP ALL PIGS THRIFTY

One of Most Important Things is to Stop Leaks and Get Rid of the Boarders.

A large part of the profits in hog raising depends on the thrift and health of the herd. The pig that is stunted never is so profitable as the one that is kept thrifty and growing. One of the most important problems hog growers have to solve is to stop the leaks and get rid of the boarders, lice and worms, says Farmers' Mail and Breeze. Going out of the hog business is not the remedy. It may prevent direct losses in an occasional year such as the past one has been, but it will not utilize the feed grown on the farm and keep up the soil fertility.

Failure to use the feeds available to the best advantage is one of the biggest losses in the hog business. It is poor policy to try to raise and fatten hogs on pasture without grain. The successful farmer will provide pasture for his hogs every month in the year if possible, and he will feed enough grain in addition to the pasture to keep his breeding hogs in good condition. The grain fed ought to provide some growth material as well as fat-forming material. Loss often is due to a failure to recognize the fact that the fattening period with most hogs is but a continuation of the growing period, and that the greatest difference in the rations used during the two periods should be in the amount rather than in the kind of feed fed.

ERADICATE INSECTS IN POULTRY FLOCK

Pests Live on Production of Skin and Fragments of Feathers—Recipe for Powder.

It does not take long for lice to give a flock of hens something to think about besides laying eggs. The offspring from a single pair of lice will in eight weeks amount to 135,000.

These pests live on the production of the skin and fragments of feathers. It is not so much what they get as nourishment from the fowl that hurts, as the violent itching and pain they cause. They spread rapidly as they breed. The lice from one hen may spread through the entire flock. Lice breed most rapidly in poorly ventilated quarters and on poorly fed, weak stock. The bird that looks sickly is the one most likely to be infested.

Provide the flock with a dust bath and apply the following homemade powder: To one part of crude carbolic acid and three parts of gasoline, add enough plaster of paris to take up the liquid and mix thoroughly. Spread out and let dry. If it is too lumpy run through a sieve. Store away in tight cans. Work this powder well into the feathers, especially in the neck and under the wings. Repeat in ten days and make a thorough job of it.

LEGUMES ARE GOOD NITRATE PRODUCERS

On Average Farm Such Crops Should Be Depended Upon to Act as Soil Benefactors.

"The legumes as a source of nitrate are rather too slow in action to give real immediate profits when used to produce great money crops." This is the statement made by an advocate of the use of nitrate of soda on American soils.

Such a statement should not lead anyone away from the main fact that legumes grown with other crops in a field benefit these other crops the first year. The second year the soil itself is much better from having grown the legumes than if nitrate of soda had been used and no legumes grown.

Legumes are our natural nitrate producers. The nitrogen is cheaper, too, when furnished us in this form. And yet we should remember sodium nitrate for its value in getting quick results. It is beneficial to almost every crop when applied in the right amounts and at the right time. For quick results when starting a pasture on poor land, as an application to orchard soil for hastening fruit, in market gardens where crops demand much nitrogen, and in many other places sodium nitrate is indispensable. Such crops as potatoes, garden and truck crops grown in colder sections need quick-acting nitrates in addition to legume nitrogen to push the crops before the organic source is ready.

But on the average extensive farm let us depend largely upon the legume.

UNNECESSARY LOSS IN MANURE HEAPS

Escape of Nitrogen Through Heating Where Piles Are Deep Is Considerable.

City manure can be bought more cheaply in some seasons of the year than in others. It is common practice to throw the carloads of manure in large piles to wait for use later on. The chief losses come through heating and leaching when manure is left exposed. The amount of loss depends upon the conditions under which the manure is kept.

Heaps may be made so deep that there is relatively small loss from leaching, but in such case the escape of nitrogen through heating is very great. Under average barnyard conditions a loss from 25 to 50 per cent is expected from piles of manure exposed for a few months.

Even at the best, when manure is kept under a roof and is hard packed and is supplied with the right amount of moisture to prevent heating, the loss is supposed to be 10 per cent.

Keep Cows Clean.

Send your cows to the pasture with clean flanks instead of leaving them encrusted with dried manure. And then watch the result.

The KITCHEN CABINET

And when the hours of rest
Come like a calm upon the mid-air
Hushes its hollow breast—
The quiet of that moment too, is
thine.

It breathes of him who keeps
The vast and helpless city while it
sleeps.
—Bryant.

HINTS ON CARE OF CHILD.

Children, like plants, need light, air, water and food for growth. The body needs besides these sleep and exercise to use well the food that is eaten.

Little children need food in small quantities and often, as they grow older the quantity, variety and time for feeding lengthens.

It is important that the hands and faces of little people be kept clean, so that they do not take into their bodies with food any disease germs.

What children eat builds them physically. Nothing should hinder the period of growth, for it can never be made up to them in later life.

Children should be taught to thoroughly chew their food, they should not be hurried in their eating, or fussed with and corrected during the meal. Foods that are not to be given children should not be temptingly displayed before them. For this reason their own mealtime and table is desirable.

The helpless child is dependent upon older people to provide for him; we should know and study his needs.

Sleep is an absolute necessity to all life; for children under three, there should be twelve hours sleep at night and a nap morning and afternoon.

Children who are not given sleep enough at this time will reap the harvest of nerves and weakness all through life. The eyes rest during sleep, the heart does not need to work so hard and the nervous system is refreshed by sleep. Not only the health, but the child's intelligence depend upon good habits in early life. Plenty of fresh air in the sleeping room is as necessary as good food at the table.

The child who gets up with a headache and a bad taste in the mouth has often slept in a poorly ventilated room. Cold air is not pure air. The normal child gets its exercise in play. Too violent play is a strain upon the nervous system.

Bathing the skin is as necessary as flushing the digestive tract with water. Waste products, either outside or in, clog the system and cause disease.

We have most extraordinary powers of persuasion when they are exercised over ourselves.—Dickens.

The hardest and best horse trials are those which are never chronicled in any earthly record and are suffered every day.—Ibid.

OUT OF ORDINARY RECIPES.

For a simple pudding, this will appeal to the thrifty housewife:

Mountain Dew Pudding.—Add two beaten yolks to a pint of rich milk, three tablespoonsful of grated coconut, teaspoonful of lemon juice and a quarter of a cupful of sugar. Mix and bake a half hour in a moderate oven. When firm and brown, cover with a meringue made of the whites of the eggs, well beaten and sweetened with three tablespoonsful of sugar. Set in a slow oven to brown.

Frozen Pudding.—Beat the yolks of six eggs until light, add a sirup made of two cupfuls each of sugar and water, boiled together five minutes. Beat a moment, take from the fire and beat until thick, smooth and cold; add a quart of cream, a teaspoonful of vanilla and partly freeze, then add a pint or less of chopped fruit which has stood two hours in orange juice.

Broule.—Take two quarts of fresh rich milk, add two cupfuls of sugar, eight eggs, beaten well, one cupful of brown sugar, caramelized, a teaspoonful of vanilla, a half teaspoonful of salt. Scald the milk, add the caramelized sugar and, when it is dissolved, add the rest of the sugar and the eggs. Freeze and stand to ripen at least an hour before serving.

Peanut Salad.—Soak a cupful of nuts in olive oil, drain and mix with two cupfuls of cut celery and a dozen chopped olives. Mix with mayonnaise and serve on lettuce. Serve ripe peaches with whipped cream and browned, chopped almonds, for a most dainty dessert.

Tongue served with raisin sauce is a dish which is nice enough to serve one's particular guests.

Brains Not Everything.

"People have got brains on the brain," declared Spurgeon. "If you say that you don't like a person, someone is sure to remark, 'Oh, but he is so clever!' just as if that were a reason in itself for liking a person. Cleverness is not everything. Sometimes it is the very thing that fills one with distrust of a person—he or she may be only made dangerous by it. Make the most of your brains, but don't think they are the only things worth cultivating."

Natural affections and instincts, my dear sir, are the most beautiful of the Almighty's works, but like other beautiful works of his, they must be reared and fostered.

WARM WEATHER DESSERTS.

The simple and less inexpensive dessert appeals to the housekeeper who has all of her own work to do and during the heated term she is wise to make her work as light as possible. The following desserts are not hard to prepare and are within reason as to expense.

Charlotte Russe.—Scald a cupful and a quarter of milk in a double boiler. Beat the yolks of two eggs slightly and mix with two tablespoonsful of sugar and a pinch of salt. Add the scalded milk gradually to the egg mixture and cook over hot water until thick. Now add one and one-fourth tablespoonsful of granulated gelatin soaked in four tablespoonsful of water. Strain and add the whites of two eggs, beaten stiff. Set into cold water and stir until it begins to thicken, then add a half pint of cream whipped, three tablespoonsful of powdered sugar and a tablespoonful of vanilla. Line a mold or bowl with strips of sponge cake or lady fingers and fill with the mixture. Chill and serve when firm.

Banana Cream.—Slice three ripe bananas, press through a sieve, add a small box of crushed strawberries, reserving part of the juice; beat together lightly and set on ice to cool. Serve in glass cups with sweetened whipped cream to which has been added the reserved strawberry juice. Serve very cold.

Maple Pudding.—Mix together a cupful and a quarter of maple sirup, a tablespoonful of sugar, four beaten yolks of eggs and cook in a double boiler until smooth. Soak two tablespoonsful of gelatin in two tablespoonsful of water, add to the cooked mixture, when cool, with the beaten whites of the eggs, beaten stiff, and a pint of cream whipped. Put into a mold and pack in ice to harden.

Cheerfulness and content are great beautifiers, and are famous preservers of youthful looks, depend upon it.

Gallantry, in its true sense is, supposed to ennoble and dignify a man.—Ibid.

SUNDAY NIGHT SUPPER.

Home folks, on Sunday night, even after a substantial midday meal, feel an aching void as the usual time for the daily evening meal approaches. This is a good time to shift responsibility on the younger members of the household and teach them to prepare and serve a dainty meal. Let them plan surprises and take turns in serving. This will not only be a relief to the house-mother, but will be valuable training for both boys and girls. Let the guest, for there should often be one, at the Sunday night supper, help in getting the meal ready, laying the table, preparing sandwiches or salad, or making tea, cocoa or coffee; he will enjoy it as much as she.

Fig and Nut Jelly.—Wash a cupful of pulled figs in cold water. Put them to cook in two cupfuls of cold water and stew until tender. Take them from the liquor, put into it a half-cupful of sugar and boil until the sirup thickens. Chop the figs into small pieces and add to them a couple dozen almonds, blanched and chopped. Have ready a half box of gelatin which has been soaked for half an hour in a cupful of warm water. Dissolve it in a cupful of boiling water, add to it the fig liquor (there should be three-quarters of a cupful), add a quarter of a cupful of orange juice, strain through a wire sieve and turn into a glass dish to chill. When stiff enough to keep the figs from sinking to the bottom, add the figs and nuts. Serve with whipped cream.

Tomatoes With Cream.—Cut very rich ripe tomatoes, which have been peeled, in quarters without separating them, so that the sections lie open like the petals of a flower. Heap a spoonful of sweetened whipped cream in the center of each and serve well chilled. Peel the tomatoes by scalding them and removing the skin. If served in flat glass dishes, this makes an especially attractive dish. Salt, paprika and a dash of vinegar may be added if liked before putting on the cream.

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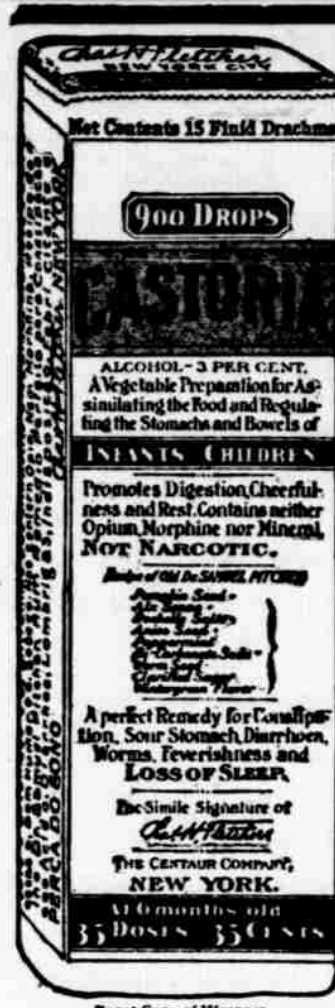
Nellie Maxwell

Real Stroke of Genius.

A genius has invented a piano that weighs only 120 pounds. The tired papa who wants to rest and read can throw that sized piano into the back yard when Julie Ann persists in pounding it.—Milwaukee Sentinel.

No Wonder He Was Glum.

"What makes your husband look so glum, Mrs. Nurich?" "I'm not sure exactly, but the doctor says he's suffering from a reduced plurality."—Buffalo Express.



Children Cry For

Fletcher's CASTORIA

What Is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic, all Teething Troubles and Diarrhoea. It regulates the Stomach and Bowels, assimilates the Food, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS

Bears the Signature of

Chas. H. Fletcher.

In Use For Over 30 Years

The Kind You Have Always Bought

THE CENTAUR COMPANY, NEW YORK CITY.

Calm Resignation.

Reference having been made to beautiful resignation, Congressman Joseph J. Russell recalled an appropriate story.

During a dinner party some time ago, the congressman said, the topic turned to the conjugal state. Among the guests was a bachelor person.

"Speaking of marriage," eventually remarked the bachelor, "it seems that the longer a man is married—"

"The happier he is," impulsively broke in a spinster party with a hopeful glance at the other.

"I was going to say," resumed the bachelor, disregarding, "that the longer a man is married the less he seems to mind it."

Willing.

"Did you punch the time clock as you came in?" asked the foreman.

"I did not," replied the burly workman, "but I'll punch the face of the man that dares to dock me for being ten minutes late."

Never Get Tired.

"You dance like an angel."

"You flatter me," said the girl. "I could keep going much longer if I had wings."

Her Worry.

"Darling, you love me when I'm old."

"I will if you'll promise to love me if I should grow fat."

HUBBY HAD NOT FORGOTTEN

Was Right There With Wedding Anniversary Present, and Yet Wife Was Not Pleased.

It was late afternoon and time to get her husband's supper, but the woman sitting moodily by the fire never moved.

Her heart was breaking. It was her birthday. She had been married only four years, but her husband—had forgotten her birthday already. That morning he had given her no present; not even an extra kiss before rushing off to town.

Presently there was the sound of a key turning in the lock. Into the room came her husband. Still she never moved.

He bent over her and whispered as he dropped a tiny parcel into her lap: "Many happy returns, darling!"

Her heart was mended. She sprang to her feet and seized him in a frantic grasp as she realized that, after all, he still loved her. Then she opened the parcel.

"Pipe cleaners!" she gasped, as she displayed a little bundle of feathers.

"Yes, sweetheart," said the man. "I knew that they'd please you, as you object to my using your hairpins!"

Generally speaking, a crank is a man with an enthusiasm for some particular form of idiocy.

Taking Papa Along.

The baggage master halted the family party and politely explained that under the new law the value of the contents of each trunk must be given.

After a brief consultation with her daughter, mamma pointed to her own trunk and said: "Please put this one down as containing one thousand dollars' worth of personal belongings. This one," indicating her daughter's trunk, "you may put down for eight hundred."

"How about this little one?" asked the baggage master, resting his head on his top.

"Oh, that!" replied the lady contemptuously. "Ten or twelve dollars will cover that one."

"I see," returned the official. "Father's going along too."

A Scoop.

"I'm writing a history of the European war."

"But the war isn't over yet."

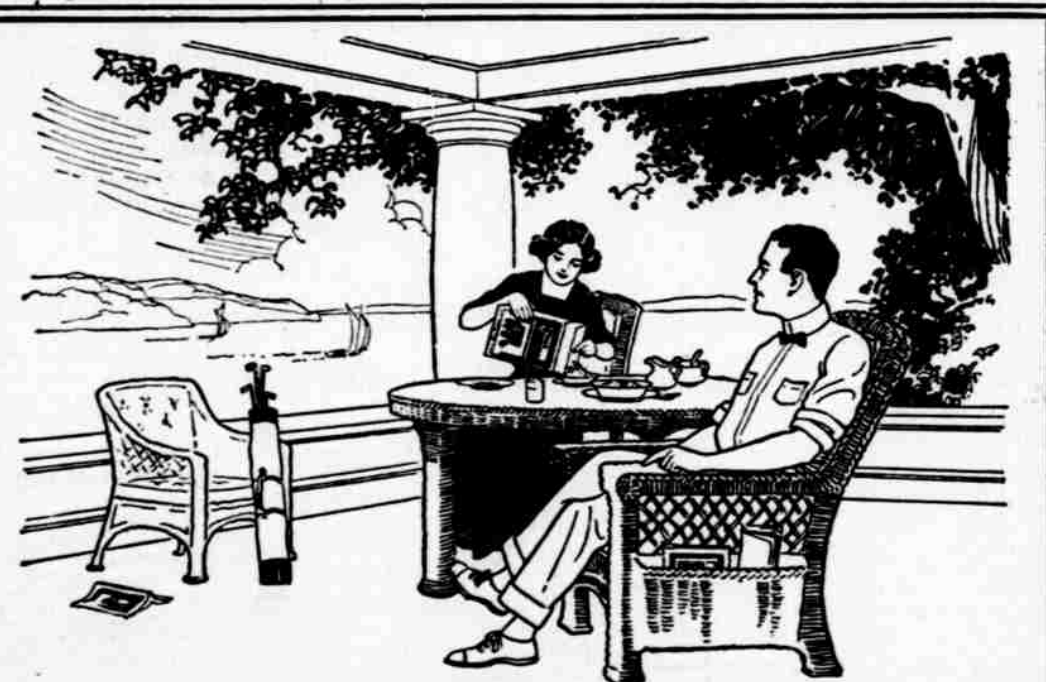
"That's where I get the bulge on the rest of the historians. I can put my book on the market the day after peace is declared, and they'll have to wait two or three months."

Pa Knows Everything.

"Father, what is a 'sepulchral tone of voice?'"

"That means, to speak gravely."

Marriage is a lottery in which the prize-winners draw alimony.



Summer Comfort

is wonderfully enhanced when rest and lunch hour unite in a dish of

Post Toasties

There's a mighty satisfying flavour about these thin wafery bits of toasted corn.

So easy to serve, too, on a hot day, for they're ready to eat right from the package—fresh, crisp, clean. Not a hand touches Post Toasties in the making or packing.

Served with cream and sugar, or crushed fruit, they are delicious.